

# Environmental Protection Agency

# § 180.503

Commodity	Parts per million
Goat, kidney .....	0.20
Goat, meat .....	0.05
Goats, meat byproducts, except kidney .....	0.05
Grass, forage .....	100
Grass, hay .....	30
Horse, fat .....	0.05
Horse, kidney .....	0.20
Horse, meat .....	0.05
Horse, meat byproducts, except kidney .....	0.05
Lentil <sup>1</sup> .....	0.2
Milk .....	0.01
Rapeseed subgroup 20A <sup>1</sup> .....	0.05
Sheep, fat .....	0.05
Sheep, kidney .....	0.20
Sheep, meat .....	0.05
Sheep, meat byproducts, except kidney .....	0.05
Shellfish .....	0.10
Soybean, meal <sup>1</sup> .....	4.5
Soybean, seed <sup>1</sup> .....	4.0
Sunflower subgroup 20B <sup>1</sup> .....	0.05

<sup>1</sup> There are no U.S. Registrations.

(b) *Section 18 emergency exemptions.*  
[Reserved]

(c) *Tolerances with regional registrations.* [Reserved]

(d) *Indirect or inadvertent residues.*  
[Reserved]

[68 FR 55484, Sept. 26, 2003, as amended at 78 FR 66653, Nov. 6, 2013; 79 FR 19487, Apr. 9, 2014]

## § 180.501 Hydroprene; tolerances for residues.

(a) *General.* A tolerance of 0.2 part per million is established for residues of hydroprene [(S)-(Ethyl (2E,4E,7S)-3,7,11-trimethyl-2,4-dodecadienoate)], (CAS Reg. No. 65733-18-8) on food commodities in food-handling establishments in accordance with the following prescribed conditions:

(1) Application shall be limited to spot, crack and crevice, perimeter and ultra low volume (ULV) fogging treatment in food storage or food-handling establishments, including warehouses, food service, manufacturing, and processing establishments such as restaurants, cafeterias, supermarkets, bakeries, breweries, dairies, meat slaughtering and packing plants, and canneries where food and food products are held, processed, and served: Provided that the food is removed or covered prior to such use, and food-processing surfaces are covered during treatment or thoroughly cleaned before using, or in the case of point-source device treatments, devices must not come into direct contact with food preparation surfaces and must be in a

minimum distance of 3 feet from exposed foods.

(2) To assure safe use of the insect growth regulator, the label and labeling shall conform to that registered by the U.S. Environmental Protection Agency, and it shall be used in accordance with such label and labeling.

(b) *Section 18 emergency exemptions.*  
[Reserved]

(c) *Tolerances with regional registrations.* [Reserved]

(d) *Indirect or inadvertent residues.*  
[Reserved]

[62 FR 61647, Nov. 19, 1997, as amended at 71 FR 74818, Dec. 13, 2006]

## § 180.502 Aminoethoxyvinylglycine hydrochloride (aviglycine HCl); tolerances for residues.

(a) *General.* Tolerances are established for residues of aminoethoxyvinylglycine hydrochloride (aviglycine HCl) in or on the following food commodities:

Commodity	Parts per million
Apple .....	0.08
Fruit, stone, group 12, except cherry .....	0.170
Pear .....	0.08

(b) *Section 18 emergency exemptions.*  
[Reserved]

(c) *Tolerances with regional registrations.* [Reserved]

(d) *Indirect or inadvertent residues.*  
[Reserved]

[62 FR 24838, May 7, 1997, as amended at 64 FR 31129, June 10, 1999; 66 FR 36481, 36484, July 12, 2001; 69 FR 7606, Feb. 18, 2004]

## § 180.503 Cymoxanil, tolerance for residues.

(a) *General.* Tolerances are established for residues of the fungicide, cymoxanil, 2-cyano -N-[(ethylamino)carbonyl]-2-(methoxyimino) acetamide, in or on the following food commodities:

Commodity	Parts per million
Caneberry, subgroup 13A-07 .....	4.0
Cilantro, leaves .....	19
Hop, dried cones .....	7.0
Leafy greens, subgroup 4A .....	19
Leaf petioles, subgroup 4B .....	6.0
Lychee <sup>1</sup> .....	1.0
Onion, bulb, subgroup 3-07A .....	0.05
Onion, green, subgroup 3-07B .....	1.1
Potato .....	0.05